



BRUNCH SPECIALS

Simit Breakfast 16

Sesame simit served with cecil and beyaz cheese, sucuk sausage, olives, salad, avocado, muhammara, and a fried egg *N-S*

Simit Breakfast to Share 36

A generous Turkish breakfast with a selection of cheeses, sucuk, olives, salad, kaymak and honey, tahini-molasses, muhammara, jam, eggs, and a breadbasket *N-S*
Choice of scrambled/fried egg
Optional Menemen +€6

Filo Cheese 15

Crispy filo pastry filled with creamy beyaz cheese, served with muhammara, sautéed spinach, and a poached egg *V-N*

Feta Croissant Melt 14

Croissant topped with sautéed spinach, tulum cheese, and a touch of Aleppo pepper, grilled to perfection *V*

Çilbır The Original 13

Perfectly poached eggs on garlic yogurt, drizzled with warm paprika butter.
Served with Turkish bread for dipping V

Menemen 13

A Turkish dish with slow-cooked tomato-pepper mix and fried eggs
Served with Turkish bread V

Pistachio Granola Bowl 9

Granola with pistachios, yogurt, and fruit *V-N*

NO19 SANDWICHES

Egg Drop Sandwich 14

Toasted brioche with scrambled eggs, muhammara, avocado, cecil cheese, and our homemade sauce, topped with chives *V-N-S*
Optional Sucuk +€3

Salmon Simit 14

Sesame simit topped with smoked salmon, creamy beyaz cheese, arugula, capers, and dill *S*

No19 Sandwich 13

Turkish bread with smashed avocado, muhammara, tulum cheese, walnuts, roasted cherry tomatoes, and red olive oil *V-N*
Optional poached egg +€2

HOT DISHES

Lentil Soup 7

Classic lentil soup with Turkish bread *VG*

Turkish Meatball Soup 10

Hearty soup with spiced meatballs, chickpeas, and Turkish bread - mother's recipe

Manti 16

Mini ravioli stuffed with minced meat, served with garlic yogurt and a rich tomato-butter sauce

Oruk 19

Our specialty made from a crispy outer layer of finely ground bulgur and a rich filling of spiced minced meat, walnuts, and aromatic spices
Served with roasted eggplant and yogurt-tahini sauce N-S

Our dishes may contain allergens and traces of nuts, peanuts and gluten.
Do you have an allergy? Tell us!

V=Vegetarian, VG=Vegan, N=Nuts, S=Sesame



MEAL SALADS

- Çoban Salad** 13
Turkish shepherd's salad with tomatoes, onions, cucumber, tulum cheese, and parsley, drizzled with olive oil and lemon *V*
- Spinach Salad** 15
A fresh mix of spinach and arugula, olives, sun-dried tomatoes, crunchy walnuts, and avocado with pomegranate molasses dressing *VG-N*
Optional Grilled Halloumi +€3

SIDE DISHES

- Sautéed Spinach** 6
Sautéed spinach with garlic yogurt *V*
- Eggplant Bruschetta** 8
Roasted eggplant and muhammara on Turkish bread, topped with tulum cheese, sumac, Aleppo pepper, and red oil *V-N*
- Zahter Potatoes** 6
Crispy fried mix of sweet and regular potatoes, seasoned with zahter and served with tahini-yogurt dip *V-S*
- Fries** 5
Fries with mayonnaise *V*

EXTRA OPTIONS

- Whole Wheat Sourdough Bread 2
- Gluten-Free Bread 2
- Simit 2
- Turkish Bread 2

KIDS MENU

- Cheese Toastie** 5
Turkish bread toastie with cecil cheese and sucuk
- Mini Köfte** 9
Fried meatballs with fries
- Scrambled Eggs & Croissant** 9
With cherry tomatoes and cucumbers *V*

DESSERTS

- Irmik** 10
Semolina pudding served with vanilla ice cream and pistachios *N*
- Soufflé** 9
Chocolate soufflé with helva hair and vanilla ice cream *S*
- White Pearls** 8
Rice pudding with a layer of caramelized brown sugar and cinnamon
- Gluten-Free Dessert** 7
Dessert of the week

- Sucuk 3
- Avocado 3
- Halloumi 3
- Scrambled eggs - Fried eggs - Poached eggs 3

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